

The Wyoming Department of Agriculture (WDA) and Wyoming Farmers Marketing Association (WFMA) will host acidified food processor trainings in Powell on April 14, 2015 and Jackson on April 23, 2015.

These trainings are focused on any acidified food processor or potential processors who have not met the requirements of the Federal Code of Regulations that state all operators shall have personnel to supervise processes that have completed an approved course. During the course, participants will learn about FDA regulations, microbiology of thermally processed foods, principals of acidified foods, food container handling, records and recordkeeping, and will have hands on exercises with pH meters. Along with this, producers can bring their products and they will be shipped for testing.

Acidified foods include items like BBQ sauces and other sauces, salsas, pickled vegetables, low acid fruit and vegetable jams/jellies, dressings and more.

The courses will be taught by Brian Nummer, PhD from Utah State University and will cost \$75.00 per participant. Both courses are limited to 40 participants and the deadline for registration is April 10, 2015. More information on each of the training sessions is listed below.

Powell Training Session

When: April 14, 2015

Where: North West College – Fagerberg Room 70, Powell Wyoming

Registration: <https://powellacidifiedfood.eventbrite.com>

Jackson Training Session

When: April 23, 2015

Where: UW-Teton County Extension Office – 255 W. Deloney St., Jackson Wyoming

Registration: <https://jacksonacidifiedfood.eventbrite.com>

For questions on the training, contact Linda Stratton at linda.stratton@wyo.gov or 307-777-6592.